Royale
CAFE

El Royale

Mexican Cafe & Garden

South of the City on 6th Avenue
2910 6th Avenue – Birmingham, Alabama
Tel. 205-961-3345

PLACE
STAMP
HERE

Post Card

Address

"Down at the Royale"

El Royale

Brunch Plates

"Ask us about our favorite!"

THE ROYALE BRUNCH PLATE — $18
Two eggs any style, Thick-cut bacon, Shredded griddled hashbrowns, Flour tortillas, Red Salsa

CARAMELIZED HOT CAKES — $14
Three golden hot cakes, Soft whipped butter, Maple syrup, Powdered sugar

HUEVOS RANCHEROS — $18
Crisp tortillas, Refried beans, Sunny eggs, Ranchero sauce

STEAK & EGGS SKILLET — $28
Grilled steak, Two eggs any style, Shredded griddled hashbrowns, Scallions, Ranchero sauce

Mimosa!
$12 . . .

Bloody Mary!
. . . $14

Breakfast Taco Plate

Served with hash browns.

$24

BACON, EGG, & CHEESE
CHORIZO, EGG, & CHEESE
EGGS, REFRIED BEAN, AVOCADO, POTATO

Sides

— $5 —

Thick-cut Bacon
Shredded griddled hashbrowns
Fresh fruit cup with mint
Two eggs any style
French fries

Drinks

— $4 —

June Coffee
Fresh orange juice
Espresso

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Appetizers

GUACAMOLE $14
Avocado, Cilantro, Jalapeño, Red Onion, Lime, Tostadas

QUESO $12
Queso Blanco

EL ROYALE DIP $14
Chili Con Carne, Queso Yellow

DIP TRIO $24
Guacamole, Queso, El Royale Dip

GULF SHRIMP COCKTAIL $19
Royale Cocktail Sauce, Avocado, Pico, Lime, Tostadas

HOUSE NACHOS ..... $17/$19
Grilled Chicken or Steak, Monterey Jack, Cheddar Cheese, Refried Beans

QUESADILLA AL CARBON $18
Birria, Steak, or Chicken, Monterey Jack, Cheddar Cheese Bell Pepper, Onion

BRISKET FLAUTAS $16
Slow Cooked Brisket, Crispy Flour Tortillas, Oaxaca Cheese, Consomé

HOUSE ELOTE $14
Roasted Corn, Cotija, House-made Tajín, Fried Shallots, Cilantro

Soup & Salads

Chicken ..... $6 *Steak ..... $8* *Shrimp $10*

TORTILLA SOUP — Chicken, Tortilla Strips, Roasted Corn, Crema, Radish, Cilantro $12

CLASSIC TACO SALAD — Ground Beef, Romaine, Black Beans, Guacamole, Sour Cream, Cheddar Cheese, Cilantro Lime Vinaigrette $16

GRILLED CHICKEN CAESAR — Chicken, Romaine, Parmesan, Croutons, Caesar Dressing $16

MEXICAN CHOPPED — Avocado, Corn, Tomato, Roasted Peppers, Black Beans, Pepperjack, Crema, Cilantro Lime Vinaigrette .. $15

LITTLE GEM — Gem Lettuce, Cucumber, Radish, Chives, Lemon Vinaigrette $14

House Specialties

ROASTED HALF CHICKEN — Joyce Farms Chicken, Chili Marinade, Housemade Coleslaw, Fries $32

PRAWNS ROYALE — Fresno Chili Butter, Aleppo, Cilantro, Parsley, Lime $21

GRILLED BLACKENED GROUPER — Tomatillo Avocado Purée, Rice, Pico, Guacamole, Cilantro, Lime, Clarified Butter ... $34

CHILE RELLENO — Ground Beef, Oaxaca Cheese, Monterey Jack, Kale, Cilantro, Royale Red Salsa $19

CHIMICHANGA — Beef or Chicken, Bell Pepper, Queso, Royale Sauce, Verde Sauce, Tomato, Jalapeño, Sour Cream $20

HONEY CHIPOTLE RIBS — Slow cooked pork ribs, Chipotle BBQ Sauce, Fries, Coleslaw ..... 1/2 Rack $24 | Full Rack $34

Fajitas Royale

Served with flour tortillas, refried beans, rice, cheddar cheese, pico, guacamole, sour cream, and clarified butter.

RIBEYE $35
CHICKEN BREAST $27
BACON WRAPPED SHRIMP $33
MIXED VEGETABLE $25
STEAK & CHICKEN $47
LOBSTER TAIL *garlic herb butter* $44
SURF & TURF *ribeye, chicken breast, lobster tail* $62

Steaks

BONE-IN RIBEYE — Porcini Rub, Jalapeño, Chimichurri, Crispy Onion Rings, Comeback Sauce, Garlic Confit $53

STEAK AU POIVRE — Fries $47

CARNE ASADA — Prime NY Strip, Porcini Rub, Cilantro Lime Vinaigrette $42

ROYALE WITH CHEESE
Ground Beef, Hatch Chiles, Blanco Cheese, Cheddar Cheese, Lettuce, Onion, Tomato, Chipotle Mayo, Sesame Seed Bun, Fries
$21

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

Combination Plates

Served with refried beans, rice, cheese, pico, guacamole, and sour cream.

DELUXE TACO TRIO — Birria Taco, Chorizo Taco, Chicken Tinga Taco $29

BARRY'S PLATE — Cheese Enchilada, Carnitas Taco, Grilled Steak Skewer $32

JOLENE'S PLATE — Beef Enchilada, Chicken Tinga Enchilada, Crispy Beef Taco $28

EL COMPADRE PLATE — Sour Cream Enchilada, Crispy Beef Taco, Cheese Enchilada .. $27

Enchilada and Taco Dinners

Served with refried beans, rice, cheese, pico, guacamole, and sour cream.

SOUR CREAM ENCHILADAS $22
Chicken, Monterey Jack, Cheddar Cheese, Sour Cream Sauce

GROUND BEEF ENCHILADAS $24
Ground Beef, Royale Red Sauce, Onion, Monterey Jack, Cheddar Cheese, Chili Con Carne, Scallions

CHICKEN TINGA ENCHILADAS $24
Chicken Tinga, Roasted Red Pepper Sauce, Monterey Jack, Cheddar Cheese, Scallions

ENCHILADAS SUIZAS $24
Chicken, Tomatillo Sauce, Monterey Jack, Cheddar Cheese, Onion, Cilantro

SPINACH ENCHILADAS $22
Spinach, Portobello, Monterey Jack, Cheddar Cheese, Red Onion, Tomatillo Sauce

BIRRIA TACOS $22
Slow Cooked Birria, Chihuahua Cheese, Red Onion, Cilantro, Consomé

CHICKEN TINGA TACOS $22
Chicken Tinga, Tinga Sauce, Chihuahua Cheese, Lettuce, Red Onion, Cilantro

CARNE ASADA TACOS $24
Carne Asada, Salsa Verde, Chihuahua Cheese, Lettuce, Red Onion, Cilantro

CRISPY FISH TACOS $24
Grouper, Red Cabbage, Chipotle Mayo, Cilantro

CHORIZO TACOS $24
Chorizo, Chimichurri, Red Onion, Cilantro

CARNITAS TACOS $24
Carnitas, Ranchero, Pickled Red Onion, Cilantro

CRISPY BEEF TACOS $22
Ground Beef, Lettuce, Cheddar Cheese, Royale Red Sauce

Beer

Domestic

BUDWEISER $6
American Lager

BUD LIGHT $6
American Light Lager

COORS LIGHT $6
American Light Lager

MICHELOB ULTRA $6
American Light Lager

MILLER LIGHT $6
American Light Lager

Imported

CORONA $7
Mexican Pale Lager

CORONA LIGHT $7
Mexican Light Pale Lager

DOS XX $7
Golden Pilsner Lager

DOS XX AMBER $7
Vienna Lager

HEINEKEN ZERO $7
N/A Lager

MODELO $7
Mexican Pilsner Lager

MODELO NEGRA $7
Munich Dunkel Lager

PACIFICO $7
Mexican Pilsner Lager

SOL $7
Mexican Lager

STELLA ARTOIS $7
Belgian Pale Lager

TECATE $7
Mexican Lager

Local

MUCHACHO $8
Mexican Lager

CAHABA IPA $8
American IPA

CAHABA BLONDE $8
American Blonde Ale

House Cocktails

HOUSE MARGARITA $15
Olmeca Altos Plata, Agave, Lime, Citrus Bitters

FROZEN SANGRIA $15
Kettle One Grapefruit Rose, Rose, Lemon, Watermelon, Hibiscus

SIDE HUSTLE $16
Bacardi Light Rum, Passion Fruit, Lime, Vanilla, Tecate, Mint

GOLDEN SPRITZ $15
Aperol, Blood Orange, Ginger Beer, Prosecco

SPICY MARGARITA $16
Olmeca Altos Plata, Agave, Lime, Habanero Tincture

MAMBO TAXI $15
1/2 Frozen Margarita & 1/2 Frozen Sangria

DIAMOND DAIQUIRI . . . $16
Planteray Three Star Light, Lime, Guava, Cinnamon

ESPRESSO MARTINI . . . $16
Milagro Reposado, Ancho Reyes, Creme de Cacao, Espresso, Piloncillo

FLAMING ROYALE $17
Espolon Reposado, Peach, Lime, Habanero Tincture

CARTER'S CLERICOT . . . $16
Albarino White Wine, Apple, Berries, Orange, Peach, Cointreau, Agave, Sprite

PARTY VIXEN $16
Bombay Dry Gin, Chamomile, Cucumber, Lemon, Prosecco

LITTLE DOVE $13
Almave Non-Alcoholic Tequila, Grapefruit, Lemon, Lychee, Soda

FROZEN MARGARITA $15
Corazon Blanco, Agave, Lime,
Make it a swirl: Strawberry, Mango, Coconut, Passionfruit

VELVET DELUXE $17
Jamaican Rum, Cognac, Mango, Creme de Cacao, Lemon, Jasmine, Pernod, Clarified

MICHELADA ROYALE . . . $16
Maggi, Hot Sauce, Soy Sauce Pineapple, Tecate, Lime

MARGARITA PITCHERS . . .$44
Rocks *or* Frozen?

PALOMA ANDERSON $16
Teremana Reposado, Grapefruit, Lemon, Lychee, Soda

SATIN SUNSET $16
Mi Campo Reposado, 400 Conjeos Mezcal, Orgeat, Banana, Lemon, Coffee Bitters

GARDEN CLUB $13
Roots Divino Non-Alcoholic, Cucumber, Lemon, Soda

Wine

House Wines

TEMPRANILLO $10/40
Radio Boka ◦ VDT Castilla, Spain

VINHO VERDE $10/40
Assinatura De Familia Santiago, Portugal

CAVA ROSE $10/40
Biutiful ◦ Sant Sadurni dé Anoina, Spain

Red

GARNACHA $13/55
Tres Picos ◦ Bodegas Borsao, Spain 2021

PINOT NOIR $15/60
Outlier, California 2022

BEAUJOLAIS $15/57
Domaine Manoir du Carra 2022

RIOJA $13/52
Ramon Bilbao, Spain

CABERNET SAUVIGNON $17/64
Broadbent ◦ Napa North Coast, California 2023

MALBEC $52
Cueva de las Manos ◦ Mendoza, Argentina 2022

LAMBRUSCO $56
Denny Bini ◦ Emilia-Romagna, Italy

SYRAH $80
Lobo Del Sur ◦ Colchagua Valley, 2022

White

SAUVIGNON BLANC $15/60
J. Moreau & Fils, Burgundy, France 2022

CHARDONNAY $17/68
Presqu'ile, Santa Barbara, CA

ALBARINO $13/46
Bodega Garzon, Uruguay 2022

POUILLY-FUME $19/76
Roger Pabiot et Fils, Loire Valley, France 2020

SAUVIGNON BLANC $175
Illumincation, Quintessa, 2023

Bubbles & Rose

CHAMPAGNE $15/54
Graham Beck, Western Cape, South Africa

FRIZZANTE ROSE $12/48
Terre dei Buth, Italy

MATTHIASSON ROSE $92
Napa, California 2023